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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
OFFICE OF INFORMATION

(Release on Receipt)

SUBJECT: "Can-tata" Information from the Office of Supply, Commodity Credit Corporation, War Food Administration.

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Once there was a miser who hid his gold at the foot of a tree in his garden. Every week he'd go dig it up...and gloat over his gains... A robber...who had watched him one day...dug up the gold and left with it.

The miser...when he discovered the loss...went into such a rage...that all of his neighbors came to find out what was wrong. He told them how he used to come and visit his gold...and they asked, "Did you ever take any of it out?"

When he told them that he only looked at it...they said, "Then come again and look at the hole. It will do you just as much good...for wealth unused might as well not exist."

Americans have much wealth that is unused. Even in these days when there is not as much of some commodities as we'd like...there is an abundance of others. Frequently this abundance is not used.

Just now...indications show that the largest peach crop on record is expected from ten Southern States.

Here is an abundance of wealth which should be used wisely. The American people will probably eat plenty of peaches raw...and they will probably can some. So far...so good. But...more should be canned...and others should be dried for preservation.

To stretch your sugar supply in order to can more peaches...try using corn sirup or honey. Corn sirup may replace up to one-third the sugar...honey up to one-half.

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Don't use molasses...because its flavor overpowers the fruit...gives it a dark color...and may cause spoilage. Use molasses instead for cooking and table use...to spare sugar from everyday ration...and use the sugar thus saved for canning.

It is just as undesirable to use brown sugar instead of white...for the same reasons that it is inadvisable to use molasses.

When you have stretched your sugar as far as possible...and you find there is still plenty of good, fresh fruit...dry it. Some people have dehydrators in their homes...others may use the facilities in the community cannery.

If you don't have access to either of these...write to the Department of Agriculture...Washington 25, D. C....and ask for information on preserving food by drying. This is an excellent way to help use a great amount of wealth...which might otherwise be unused.

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